

Grass Valley

PLEASE ORDER AT THE COUNTER WHEN YOU'RE READY

6am - 2pm
7 days
South Central
Tawonga

BREAKFAST 6 - 12

<i>Sourdough Toast with Condiments</i>	6 / 8
One or two slices of Salus Sourdough	
<i>Sourdough Fruit Toast (NUTS)</i>	9
Salus fruit toast served with butter	
<i>Banana Bread</i>	12
Berry compote, crushed walnuts, Tonys local honey	
<i>Bircher Muesli</i>	14
Coconut yoghurt, seasonal fruit	
<i>The Muffin'</i>	9/12
Egg and bacon english muffin, cheese / add a hash brown	
<i>Eggs On Toast</i>	12
Poached, fried or scrambled on sourdough.	
<i>Smashed Avo</i>	16
Avocado on toast, herb salad and dukkah (NUTS)	
ADD SOME SIDES	
Free Range Egg.	+3
Hash brown. Tomato.	+3
Bacon. Chicken. Mushrooms. Avocado. Goats Cheese. Halloumi	+5

*** Gluten Free Options are Available ***

Please let staff know of any allergies, not all ingredients are listed on menu. We are able to cater For most dietary requirements.

All meats sourced locally from Tawonga Butcher, bread from Salus Bakery

Please note surcharge applies Sundays and public holidays

SANDWICHES

FROM 6AM

Just Cheesy

Just cheese on thick cut sandwich loaf

11

Ham and Cheese

Tawonga Butcher ham and cheese on thick cut sandwich loaf

15

Tuna Melt

Tuna mixed with mayo pickled cucumber, capers, dill and swiss cheese on thick cut sandwich loaf

16

Mushroom & Three Cheese Toastie

Mushrooms, goats cheese, buffalo mozzarella, swiss cheese & salsa verde on Sourdough

17

Pastrami Toastie

Tawonga Butcher pastrami, caramelised onion, kraut and swiss cheese on a thick cut light rye

18

FROM 10AM

Carrot Sando

Caramelised carrot, carrot puree, cabbage, pickled onion and dukkah on a toasted baguette (NUTS)

16

Italian Beef Sub

Slow cooked beef ragu, fior di latte and salsa verde toasted on a toasted baguette

18

Chicken Sando

Baked chicken breast, tasty cheese, herbed mayo, green salad and pickle cucumber

18

Add Bacon

+5

Add Some Chippies / Add a Lot of Chippies

5/11

Broc Salad

Shredded broccoli, cabbage, cranberries, mint and a lemon cashew dressing

15

Tomato Salad

Mixed tomatoes, cucumber, basil, fried capers and a balsamic dressing

15

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231 Kiewa Valley Highway,
Tawonga South VIC 3698

COFFEE

White Coffee	5 / 6.5 / 8
Black Coffee	4.5 / 5.5
Add Alt Milk or Syrup.	0.5
Canned Cold Brew	5

SOFT DRINKS & JUICES

Coke, Diet Coke, Coke Zero, Lemonade	4
Capi Soda, Ginger Beer, Ginger Ale	5
Fresh Squeezed Orange	9

DAY TIME DRINKING

BEER ON TAP Bridge Road - Beechworth Pale Ale	Pot/Pint	7/13
Bloody Mary		16
Campari or Montenegro Spritz		16
Mimosa		15
Dirty Shirley Temple		20

WINE

NV Range Life	Prosecco	King Valley	15/60
2021 Rivage Blanc.	Sauvignon Blanc	Narbonne, France	15/60
2020. Continental Platter	Rosé	Margaret River WA	16/66
2021 Lino Ramble	Shiraz	McLaren Vale SA	14/56

Ask to see our full wine/cocktail/beer list



WINE

NV	Range Life. <i>Prosecco</i> . King Valley.	15/60
NV	Arnaud Lambert. Cremant de Loir. Loire Valley, France.	100
2023	Konpira Maru. Mt Midoriyama. Chevaucher L'éclair. King Valley VIC.	76
2023	Konpira Maru. Mt Midoriyama. Total Victory. Murray Darling VIC	76
2022	Mulline. <i>Sauvignon Blanc</i> . Geelong, VIC	19/76
2022	Lighthand. <i>Chardonnay</i> . Yarra Valley.	14/56
2020	Continental Platter. <i>Rosé</i> . Margaret River WA.	14/56
2022	Gueissard Le Petit G <i>Rosé Grenache, Cinsault</i> IGP Méditerranée, France	50
2022	Unico Zelo, Esoterico <i>Orange</i> . Riverland & Clare Valley SA	17.5/70
2022	Lino Ramble. <i>Shiraz</i> . McLaren Vale SA.	15/60
2022	Significant Other. <i>Pinot Noir</i> . Yarra Valley.	66
2020	Uva Non Grata. <i>Gamay</i> . Loire, France.	60
2022	Massolino Moscato d'Asti (375ml)	60



*We are licensed to sell 1 x bottle of wine or 6 x cans of beer to take away.

COCKTAILS

Sweet Italian Cherry Margarita - La Dolce Vita	21
From Yack With Luv - Gin & Limoncello Sour (vegan)	22
Aperol Spritz, Glass or Jug	16/35
Little Italy - Rye Whisky, Red Vermouth & Amaro	20
Espresso Martini - Vodka, Kahlua, Butterscotch Schnapps & Espresso	21
Gin Rummy - Spiced Rum, Pomegranate Molasses, Fresh Lime and Spicy Ginger Beer	18
Negroni Classico - Four Pillars Rare Dry Gin, Rosso Vermouth & Campari	21

NON ALCOHOLIC COCKTAILS

Chefs Kiss - Passionfruit & Pineapple Sour	13
Bellini - Peach purée, grape juice, verjus, and a sprinkle of salt	10
Senza Aperitif Spritz	10

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P: 03 5754 4114

BEER ON TAP

BRIDGE ROAD BREWERS - OUTSIDE LAGER

POT/SCHOONER/PINT 7.5 / 11 / 14

BEER FRIDGE LIST

*MIXED 4 PACK TAKEAWAY WITH FOOD \$25

Crank Handle Brewery - Kiewa Valley Pilsner	4.6%	9
Crank Handle Brewery - Espresso Dunkel	5.2%	10
Behemoth Brewing Co - Hop Geek IPA 330ml	6.2%	11
Behemoth Brewing Co - Mosaic Hopped Hazy IPA 330ml	6.0%	11
Bridge Road Brewers - Free Time, Alcohol Free Pale Ale	0.5%	8
Bridge Road Brewers - Ginger Beer	4.0%	10
Bridge Road Brewers / Deeds - Fresh Hop Black IPA	6.6%	16
Bridge Road Brewers / Moffat - Fresh Hop Hazy IPA	6.4%	16
Bridge Road Brewers - Phantasm Hazy IPA (440ml)	6.5%	16
Bright Brewery - The Big Hazy, American Hazy IPA 440	6.9%	16
Bright Brewery - Anyday XPA	2.9%	8
Bright Brewery / Kaiju - Fresh Hop Monster	9%	18
Range Brewing - Canadian Tuxedo, Imperial Pastry Stout 440ml	10.5%	18
Willy Smith - Apple Cider	5.4%	11
Carlton Draught - Lager	4.6%	7
XXXX - Mid Strength Lager	3.5%	7
Two Bays Brewing - GFB Draught (GF)	4.2%	9
Two Bays Brewing - No Doubt Stout (GF)	6.2%	11



*all cans are 375ml unless specified.

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SMALL BITES

<i>Marinated Sicilian Olives</i>	8
Mount Zero olives, marinated with chilli, herbs and garlic	
<i>Garlic Butter, Focaccia</i>	10
Black garlic and tomato butter on Salus Focaccia	
<i>Beetroot Dip</i>	10
Beetroot and cannellini bean dip, crostinis	
<i>Cured Meat Plate & Pickled Vegetables (GF)</i>	20
Assorted cured meats, house made pickles	

SIDES BITES

<i>Fresh Greens Salad</i>	9
Mixed salad greens, herbs, cucumber, red onion	
<i>Bowl of Fries</i>	9
Fries with herb salt and herby mayo	
<i>Fried Potatoes</i>	13
Fried smashed potatoes, whipped feta and dill	
<i>Tomato Salad</i>	15
Tomato, Cucumber, Basil, Fried Capers, Balsamic Dressing	
<i>Broccoli Salad</i>	15
Broccoli & Cabbage, Cranberries, Mint, Lemon and Cashew Dressing (GF)	

DESSERT

<i>Affogato</i>	20
Vanilla Ice cream, frangelico, espresso shot	
<i>Tiramisu</i>	13
House made sponge, whipped cream, St Ali coffee	
<i>Meringue, Lemon Curd & Passionfruit Syrup</i>	14
Meringue, cream, mixed berry compote, lemon passionfruit curd	

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PIZZA ROSSO

<i>Margherita</i>	18/23
Napoli Sauce, Mozzarella & Basil / + Soppressa Salami	
<i>Puttanesca</i>	23/27
Kalamata Olives, Anchovies, Capers, Mozzarella & Basil / + Prosciutto	
<i>Calabrese</i>	25
Smoked Sicilian Salami, Chilli Oil & Bocconcini	
<i>Capricciosa</i>	26
Soppressa Salami, Mushrooms, Olives, Fior De Latte	
<i>Cacciatore</i>	25
Cacciatore Salami, Mozzarella, Red Onion, Guandilla Peppers	
<i>Italian Sausage</i>	25
Italian Sausage, Calabrese Salami, Stracciatella, Mozzarella	

PIZZA BLANCO

<i>Garlic and Cheese</i>	18
Confit Garlic, Fior De Latte, Mozzarella	
<i>Vegan Carrot</i>	22
Carrot Sauce, Red Onion, Beetroot, Greens & Dukkah (vg) (nuts)	
<i>Soubise</i>	24
Browned Butter Onion, Grana Padano, Prosciutto, Stracciatella	
<i>Potato</i>	20/25
Potato, Bechamel, Confit Garlic, Oregano & Grana Padano / + Pancetta (contains gluten)	
<i>Mushroom</i>	25
Roasted Mushrooms, Buffalo Mozzarella, Goats Chèvre, Grana Padano, Rocket & Salsa Verde. (v)	
<i>Lamb</i>	25
Slow Roasted Lamb, Grana Padano, Zucchini, Stracciatella	
<i>Pork and Fennel</i>	23
Pork, Fennel, Caramelised Leeks, Grana Padano and Goats Chèvre.	

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SPECIALS

PIZZA

MORTADELLA, PISTACHIO, SMOKED CHEDDAR, SALSA VERDE, RED ONION. \$25

CAVALO NERO SAUCE, FENNEL, FIOR DI LATTE, GOATS CHEESE. (NUTS) \$22

MAINS

TROUT AL CARTOCCIO. BAKED TROUT, SHALLOTS, FENNEL \$32

300GM PORTERHOUSE. PORTOBELLO MUSHROOMS, MUSHROOM GRAVY \$42.

CHICKEN PICCATA. SEARED CHICKEN, CAPERS, VERJUS, BROCCOLINI, GARLIC MASH \$34

GNOCCHI A LA VODKA. VODKA SAUCE, PANGRATTATO \$24

SIDES

ROASTED ZUCCHINI. STRACCIATELLA, HERB BUTTER, DUKKAH \$15

SAUTÉED GREENS. GREEN BEANS, SPINACH, CHARD, GARLIC YOGHURT, WALNUTS \$15



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KIDS NIGHT MENU

Fries with Ketchup	9
Chicken Nuggets, Fries	10
Spaghetti with Butter	10
Spaghetti with Napoli Sauce	13
Margarita	13
BBQ Chicken Pizza	15
Hawaiian	15
Kids Sundae (Free with meal)	5



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KIDS DAY MENU

Kids Scrambled Egg, Toast	8
Pancakes, Ice Cream Maple Syrup	12
Grilled Cheese Sandwich	8
Grilled Ham and Cheese Sandwich	10
Fries with Ketchup	9
Chicken Nuggets and Fries	10
Kids Sundae	5





STARTERS

MARINATED SICILIAN OLIVES

MEAT CHARCUTERIE

CHEESE BOARD

DIPS WITH PIZZA STICKS

SHARED MAINS

CASERECCO PASTA. CAVALO NERO, BRUSSELS, ALMONDS

SLOW ROASTED LAMB. PEPPER GRAVY, PICKLED ONION

ROASTED CHICKEN. HARISSA, CAPSICUM

TROUT AL CARTOCCIO. BAKED TROUT, SHALLOTS, FENNEL

SHARED SIDES

FRESH GREENS SALAD. HERBS, CUCUMBER, RED ONION

BROCCOLI SALAD. CABBAGE, CRANBERRIES, CASHEW DRESSING

CHARRED CAULIFLOWER. TOMATO AND OLIVE PISTOU

ROASTED ZUCCHINI. STRACCIATELLA, DUKKAH

FRIED POTATOES. DILL AND FETTA

DESSERT

FRUIT PLATTER. MIX OF FRESH SEASONAL FRUIT

BAKLAVA, WALNUT, ALMOND